



mir italia

Mir – MONDO line

D.V.I. Freeze-dried lactic cultures, cultivation of selected, defined, concentrated stubs, of natural origin.

G.M.O. free.

MIR MONDO THERMOPHILIC STARTER CULTURES

| NAME | COMPOSITION | ROTATIONS | APPLICATIONS |
|-------------|--|-------------|--|
| CR-M | Streptococcus thermophilus Lactobacillus Bulgaricus | 1-2 | Creamy and Soft cheeses |
| TL-G | Streptococcus thermophilus Lactobacillus Bulgaricus | 1-2 | Cheeses Reblochon type, Taleggio type |
| AS-G | Streptococcus thermophilus Lactobacillus Bulgaricus | 1-2 | Cheeses Asiago type |
| PO-F | Streptococcus thermophilus Lactobacillus Helveticus | 2-3 | Hard cheeses Grana type, Parmigiano type |
| H-CH | Streptococcus thermophilus Lactobacillus Helveticus | 1-2-3-4-5-6 | Pasta filata, Pizza cheeses, Kashkaval, Kashar |

MIR MONDO MESOPHILIC STARTER CULTURES

| NAME | COMPOSITION | ROTATIONS | APPLICATIONS |
|-------------|--|-----------|--|
| CT-G | Lactococcus Lactis subsp. Lactis Lactococcus Lactis subsp. Cremoris Lactococcus Lactis subsp. Lactis Biovar Diacetylactis | 1-2-3-4 | Cottage cheeses |
| SM-B | Lactococcus Lactis subsp. Lactis Lactococcus Lactis subsp. Cremoris Lactococcus Lactis subsp. Lactis Biovar Diacetylactis | 1-2 | Fresh cheeses, Quark, Buttermilk |
| TV-M | Lactococcus Lactis subsp. Lactis Lactococcus Lactis subsp. Cremoris | 1-2-3-4 | Fresh cheeses, Quark, Buttermilk, Tvorog |
| SM-P | Lactococcus Lactis subsp. Lactis Lactococcus Lactis subsp. Cremoris Lactococcus Lactis subsp. Lactis Biovar Diacetylactis Leuconostoc Mesenteroides | 1-2 | Buttermilk, Fresh cheeses, Quark, Tvorog |

MIR MONDO MIX STARTER CULTURES

| NAME | COMPOSITION | ROTATIONS | APPLICATIONS |
|----------------|--|-----------|-----------------------------------|
| MLR | Streptococcus thermophilus Lactococcus Lactis subsp. Lactis Lactococcus Lactis subsp. Cremoris | 1-2-3-4 | Smetana, Tvorog, Cream cheeses |
| FETA-FD | Streptococcus thermophilus Lactococcus Lactis subsp. Cremoris Lactococcus Lactis subsp. Lactis Lactobacillus Bulgaricus | 1-2-3-4 | Feta cheese, White cheeses |
| HOLL | Lactococcus Lactis subsp. Lactis Lactococcus Lactis subsp. Cremoris Lactococcus Lactis subsp. Lactis Biovar Diacetylactis | 1-2 | Semi-hard cheeses |
| MNT-AL | Streptococcus thermophilus Lactobacillus Bulgaricus Lactobacillus Helveticus | 1-2 | Hard cheeses Montasio Allevo type |

MIR MONDO STARTER CULTURES FOR YOGURT AND FERMENTED MILK

| NAME | COMPOSITION | APPLICATIONS |
|-----------------|---|--|
| YOGO 1 | Streptococcus thermophilus Lactobacillus Bulgaricus | STIRRED YOGURT: Fast acidification, extra-mild flavour |
| YOGO 2 | Streptococcus thermophilus Lactobacillus Bulgaricus | SET YOGURT: Medium acidification, extra extra-mild flavour |
| YOGO 4 | Streptococcus thermophilus Lactobacillus Bulgaricus | STIRRED YOGURT: Medium acidification, very mild flavour |
| YOGO AL | Streptococcus thermophilus Lactobacillus Bulgaricus | FERMENTED MILK, AYRAN, LASSI: Medium acidification, extra-mild flavour |
| YOGO GR | Streptococcus thermophilus Lactobacillus Bulgaricus | YOGURT GREEK STYLE, SKYR: Very fast acidification |
| YOGO RY | Streptococcus thermophilus | FERMENTED MILK, RYAZHENKA: Very fast acidification |
| YOGO D | Streptococcus thermophilus Lactobacillus Bulgaricus | DRINK YOGURT: Medium acidification, Mild flavour |
| YOGO PRO | Streptococcus thermophilus Lactobacillus Bulgaricus Lactobacillus Acidophilus Bifidobacterium Lactis | FERMENTED MILK, LABAN, LASSI: Medium acidification, mild flavour |
| KEFIR D | Kefir Grains and yeasts, Lactic acid bacteria | KEFIR MILD TASTE |
| KEFIR N | Kefir Grains and yeasts, Lactic acid bacteria | KEFIR TRADITIONAL TASTE |

MIR MONDO BIOPROTECTION CULTURES

| NAME | APPLICATIONS | ACTION AGAINST |
|--------------------|--|------------------|
| BIOPRO | Short maturation cheeses, Quark, Cream cheeses | Yeasts and Molds |
| BIOPRO PLUS | Hard and Semi-hard cheeses | Clostridium spp. |

MIR MONDO RIPENING CULTURES

| NAME | APPLICATIONS | FEATURES |
|------------|--------------------------------------|--|
| MSD | Cow, Sheep, Goat and Buffalo cheeses | Sweet taste, propionic holes |
| CMB | Camembert | Mixture for Camembert type (acidifier, yeast and mold) |

The a/m list is just a part of our portfolio. For technical support, further products and commercial details: info@mir-italia.com
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